MIEINA HONAL PROGRAMS	11	26-01	Est. 688-L Fontane del Duca	SRI		Cuta Du	P			
FOREIGN PLANT REVIEW FORM	11-				Italy					
NAME OF REVIEWER Dr. Olo Urban		OF FORE	IGN OFFICIAL lodi			Acceptable/ Re-review	Unacce	eptable		
CODES (Give an appropriate code for each of A = Acceptable M = Margin			I below) U = Unacceptable	N =	Not Reviewed	O = De	oes not ap	ply		
1 CONTAMINATION CONTROL		Cross c	contamination prevention	28 A	Formulations			55 A		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials			56 A		
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory con	firmation	mation 5			
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals			58 A		
Back siphonage prevention	03 A	Produc	t transportation	32 N	Special label cla	aims		59 O		
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector moni	toring		60		
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sch	edules		61 O		
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equ	ipment		62 O		
Pestno evidence	07 M	Operat	ional sanitation	35 M	Processing reco	ords		63 O		
Pest control program	80 A	Waste	disposal	36 A	Empty can insp	ection		64		
Pest control monitoring	eo A		2. DISEASE CONTROL		Filling procedur	es		65 O		
Temperature control	10 A	Animal	identification	37 O	Container close	ıre exam		66 O		
Lighting	11 _A	Antem	ortem inspec. procedures	38 O	Interim contain	er handlin	g	67 O		
Operations work space	12 A	Antem	ortem dispositions	39 O	Post-processing	g handling	J	68 O		
Inspector work space	13 A	Humar	ne Slaughter	40	Incubation prod	cedures		69 O		
Ventilation	14 A	Postm	ortem inspec. procedures	410	Process. defec	t actions -	- plant	70 O		
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing con	itrol – ins	pection	710		
Equipment approval	16	Conde	mned product control	43 U	5. COMPLIANCE	EÆCON. FRAU	JO CONTRO	ж		
(b) CONDITION OF FACILITIES EQUIPMEN	ντ	Restric	cted product control	44 _A	Export product	identifica	tion	72 A		
Over-product ceilings	17 _A	Return	ned and rework product	45 A	Inspector verifi	cation		73 A		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certifica	ites		74 A		
Product contact equipment	19 M	Resido	e program compliance	46	Single standard	j		75 A		
Other product areas (inside)	20 A	Sampl	ing procedures	47	Inspection sup-	ervision		76 _U		
Dry storage areas	21 A	Resido	ue reporting procedures	48 O	Control of secu	urity items	3	77 A		
Antemortem facilities	22 O	Appro	val of chemicals, etc.	49 A	Shipment secu	rity		78 A		
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verific	ation		79		
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" stat	tus		06 A		
(c) PRODUCT PROTECTION & HANDLIN			oning trim	51 O	Imports			81		
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 O	НАССР			82		
Personal hygiene practices	26 A		dients identification	53 A						
Sanitary dressing procedures	27	Contr	ol of restricted ingredients	54 O						

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS Sala Baganza

FOREIGN PLANT REVIEW FORM (reverse)	11-26-01	Est. 688-L Fontane del Duca S.R.	L.	COUNTRY
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Cesare Al			cceptable/ Unacceptable
COMMENTS:				

- 7 Insectocutor observed over the product in several areas on the establishment. This was scheduled for correction by the establishment.
- 19 Several plastic trays were observed to be broken and metal racks were observed with pieces of fat. This deficiency was corrected immediately by the establishment.
- 34, 35 The SSOP pre-operational sanitation preventive action was missing and deficiencies were not clearly identified. The government inspector was performing pre-operational sanitation once in two months and operational sanitation once a week for one hour.
- 43 The inedible product was not denatured in this establishment.
- 76. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation.

FOREIGN PLANT REVIEW FORM	12/	14/01	Est. /14-L Levoni S	o.P.A.			COUNTRY Italy	
		OF FORI	IGN OFFICIAL lodi				ceptable/ Unacc	eptable
CODES (Give an appropriate code for each re A = Acceptable M = Margina			d below) U = Unaccept	table.	N =	Not Reviewed	O = Does not ap	pply
1. CONTAMINATION CONTROL		Cross	contamination preve	ntion	28 M	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES	(a) BASIC ESTABLISHMENT FACILITIES		ent Sanitizing		29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	t handling and stora	ige	30 A	Laboratory confirmation		
Chlorination procedures	02 A	Produc	t reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation		32 N	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) (STABLISHMENT SANITATION	ON PROGRAM	Л	Inspector monitor	ring	60 O
Sanitizers	05 A	Effecti	ve maintenance prog	gram	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preope	rational sanitation		34 M	Processing equip	ment	62 O
Pestno evidence	07 A	Opera	ional sanitation		35 M	Processing record	İs	63 O
Pest control program	08 A	Waste	disposal		36 A	Empty can inspec	ction	64 O
Pest control monitoring	09 A		2. DISEASE CONTR	or	Filling procedures			
Temperature control	10 A	Anima	l identification		37 O	Container closure	exam	65 O
Lighting	11,	Anten	ortem inspec. proce	edures	38 O	Interim container	handling	67 O
Operations work space	12 A	Anten	Antemortem dispositions			Post-processing t	nandling	68 O
Inspector work space	13 A	Huma	ne Slaughter		40 O	Incubation proced	dures	69 O
Ventilation	14 A	Postm	ortem inspec. proce	dures	10	Process. defect actions - plant		
Facilities approval	15 A	Postm	ortem dispositions		42 O	Processing contro	ol - inspection	71 O
Equipment approval	16 O	Conde	emned product contr	rol	43 U	5. COMPLIANCE/ECON, FRAUD CONTROL		
(b) CONDITION OF FACILITIES EQUIPMEN	nr	Restri	cted product control		44 _A	Export product id	entification	72 A
Over-product ceilings	117 _A	Retur	ned and rework prod	luct	45 A	Inspector verifica	tion	73 A
Over-product equipment	18 A		3. RESIDUE CONTR	ROL		Export certificate	s	74 A
Product contact equipment	19 M	Resid	ue program compliar	nce	46 O	Single standard		75 A
Other product areas (inside)	20 A	Samp	ling procedures		47	Inspection superv	rision	76 U
Dry storage areas	21 A	Resid	ue reporting procedu	ıres	48	Control of securit	ty items	777 A
Antemortem facilities	22 O	Аррго	oval of chemicals, et	c.	49 A	Shipment securit	Y	78 A
Welfare facilities	23 A	Stora	ge and use of chemi	icals	50 A	Species verificati	on	79 O
Outside premises	24 A		4. PROCESSED PRODUCT	CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLIN	G	Pre-b	oning trim		51 A	Imports		81 O
Personal dress and habits	25 A	1	less meat reinspection	on	52 A	НАССР		82 M
Personal hygiene practices	26 A	Ingre	dients identification		53 A			
Sanitary dressing procedures	270	_1	rol of restricted ingre		50			
ECHO COOM OF TO 2 (2/02) REPLACES ES	IS FORK	4 9520-2 (11	MAY BE USED UNT	W EXHAUSTED		0	a 200 Catalana tu Ortica	

INTERNATIONAL PROGRAMS

FOREIGN PLANT REVIEW FORM (reverse)	12/14/01	Est. 714-L Levoni S.P.A.	COUNTRY
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Cesare Al		cceptable/ -review Unacceptable

ഹ		C. 8	JT	c

- 19 Dirty racks were observed in the fatting room. This deficiency was corrected immediately by the establishment employee.
- 28 Small pieces of stones were found on the product in the salting room. This was corrected by the establishment.
- 34, 35 The government inspector was performing pre-operational sanitation once a month and operational sanitation once a week.
- 43 The inedible product was not denatured by this establishment.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	IE	San Daniele D F	riuli	
FOREIGN PLANT REVIEW FORM	12/	04/01	Est. 720-L A E B Prosciutti SPA		COUNTRY ITALY		
AME OF REVIEWER Or. Faizur R. Choudry	Dr. C		IGN OFFICIAL	1.	EVALUATION X Acceptable Acceptable Unacce	eptable	
ODES (Give an appropriate code for each A = Acceptable M = Margin			i below) U = Unacceptable	N =	Not Reviewed O = Does not ap		
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations	55 A	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A	
Nater potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 O	
Chlorination procedures	02 O	Produc	t reconditioning	31 M	Label approvals	58 A	
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 O	
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector monitoring	60 A	
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing schedules	61 A	
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equipment	62 A	
Pestno evidence	07 A	Operat	ional sanitation	35 M	Processing records	63 A	
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures	65 O	
Temperature control	10 A	Anima	I identification	37 O	Container closure exam	66 O	
Lighting	11 A	Antem	ortem inspec. procedures	38	Interim container handling	67 ()	
Operations work space	12 A	Antem	ortem dispositions	39 O	Post-processing handling	68 O	
Inspector work space	13 O	Humai	ne Slaughter	40 O	Incubation procedures	69 O	
Ventilation	14 A	Postm	ortem inspec. procedures	41 O	Process. defect actions plant	70 O	
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing control inspection	71 A	
Equipment approval	16 A	Conde	emned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTR	₹OL	
(b) CONDITION OF FACILITIES EQUIPM	ENT	Restri	cted product control	44 O	Export product identification	72 A	
Over-product ceilings	17 A	Return	ned and rework product	45 N	Inspector verification	73 A	
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A	
Product contact equipment	19 A	Resid	ue program compliance	46 O	Single standard	75 A	
Other product areas (inside)	20 A	Samp	ling procedures	470	Inspection supervision	76 U	
Dry storage areas	21 A	Resid	ue reporting procedures	48 O	Control of security items	77 A	
Antemortem facilities	22 O	Appro	oval of chemicals, etc.	49 A	Shipment security	78 A	
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79 ()	
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A	
(c) PRODUCT PROTECTION & HANDL	ING	Pre-b	oning trim	51 A	Imports	81 A	
Personal dress and habits	25 A	Bone	less meat reinspection	52 O	НАССР	82 M	
Personal hygiene practices	26 A	Ingre	dients identification	53 A			
Sanitary dressing procedures	27 O	Cont	rol of restricted ingredients	54 A			

FOREIGN PLANT REVIEW FORM (reverse)	12/04/01	ESTABLISHMENT NO. AND NAME Est. 720-L	CITY San Daniele D Friuli COUNTRY
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Caliz	A E B Prosciutti SPA	ceptable/ Unacceptable

- 31. Product that contacted the floor (drop meat) was not reconditioned in a sanitary manner before being added to the edible product and facility for reconditioning drop meat was inadequate such as designated area with adequate light. Establishment officials ordered correction immediately.
- 34, 35. GOI meat inspection officials were not adequately monitoring/verifying the adequacy and effectiveness of the pre-operational and operational sanitation SSOP. The daily pre-operational sanitation monitoring was performed one to two times a month.
- 43. Inedible product was not denatured/decharacterized or under security before shipping for rendering.
- 76 A. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.
- B. The supervisory visits that were performed were not done monthly. Only four visits were conducted per year by the local district/provincial officials.
- C. GOI meat inspection officials were not providing adequate daily inspection coverage. Inspector was visiting establishment one to two times a week (the establishment operates five days per week) and the duration of visits was between one to two hours.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation: the hazard analysis had not been conducted or was not complete; the HACCP plan had not been validated using multiple monitoring results; and the HACCP plan did not list the procedures to verify effective implementation and/or frequency of these procedures.

NOTE: The deficiencies listed above were not identified by either establishment or inspection personnel. Corrective action was not initiated until the need was identified by the FSIS auditor.

MIEHNATIONAL PROGRAMS	41-	22-01	Est. 744-L Parmacotto S.P.A				Outu De	-	
FOREIGN PLANT REVIEW FORM	••						COUNT Italy	RY	
NAME OF REVIEWER Dr. Oto Urban		OF FORE	IGN OFFICIAL crantoni		EVALUATION Acceptable	[V] A∞	ceptable/ review	Una	lcoeptable
CODES (Give an appropriate code for each r A = Acceptable M = Margina			below U = Unacceptable	N :	= Not Review			oes not	
1. CONTAMINATION CONTROL			Cross contamination provention 28			Formulations			55
1. CONTAMINATION CONTROL			·	M 29				A 56	
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	A	Packaging	Packaging materials			
Water potability records	01 A	Product	t handling and storage	30 M	Laboratory	atory confirmation			
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label appro	ovals			58 M
Back siphonage prevention	03 A	Produc	t transportation	32 N	Special lab	el clair	ns		59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA		Inspector r	nonito	ring		60 O
Sanitizers	05 M	Effectiv	ve maintenance program	33 A	Processing	sched	ules		61 O
Establishments separation	06 A	Preope	rational sanitation	34 U	Processing	equip	ment		62 O
Pestno evidence	07 M	Operat	ional sanitation	35 M	Processing	record	is		63 O
Pest control program	80 A	Waste	disposal	36 A				64 O	
Pest control monitoring	09 M		2. DISEASE CONTROL		Filling proc	edures	 }	·····	65 O
Temperature control	10 A	Animal	identification	37 O	Container	closure	exam		66 O
Lighting	114	Antem	ortem inspec. procedures	38 O	Interim cor	ntainer	handlir	ng	67 O
Operations work space	12 A	Antem	ortem dispositions	39	Post-proce	ssing t	nandling	9	68 O
Inspector work space	13 A	Humar	ne Slaughter	40	Incubation procedures				69 O
Ventilation	14 A	Postm	ortem inspec. procedures	10	Process. defect actions plant			70 O	
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing control - inspection			1 70	
Equipment approval	16 O	Conde	mned product control	43 U	5. COMPLIANCE/ECON. FRAUD CONTROL				ROL
(b) CONDITION OF FACILITIES EQUIPMEN	(T	Restric	cted product control	44 _A	Export product identification			72 A	
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector	verifica	ition		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	······································	Export cer	tificate	s		74 A
Product contact equipment	19 A	Residu	e program compliance	46	Single star	ndard			75 A
Other product areas (inside)	20 A	Sampl	ing procedures	470	Inspection	super	vision		₹
Dry storage areas	21 A	Resido	e reporting procedures	45	Control of	securi	ty item:	s	· 77
Antemortem facilities	22 O	Appro	val of chemicals, etc.	49 A	Shipment	securit	У		78 A
Welfare facilities	23 A	Storag	ge and use of chemicals	50 A	Species ve	rificati	on		79 O
Outside premises	24 A	1	4. PROCESSED PRODUCT CONTROL		"Equal to"	status	· · · · · · · · · · · · · · · · · · ·		80
(c) PRODUCT PROTECTION & HANDLIN		1	oning trim	51 A	Imports				81
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A	НАССР				82 M
Personal hygiene practices	26 A	Ť	lients identification	53 A					83
Sanitary dressing procedures	27 O	Contr	ol of restricted ingredients	54 A					

HEVIEW DATE | ESTABLISHMENT NO. MIND INTINIC

FOOD SAFETY AND INSPECTION SERVICE
INTERNATIONAL PROGRAMS

Sala Baganza

FOREIGN PLANT REVIEW FORM 11-22.01 Fst 744-L Parmacotto S.P.A.					agaura	
(reverse)	11-22-01	Est. 744-L Parmacotto S.P.A.		COUNTRY Italy		
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Noc & Pic		EVALUATION Acceptable	Acceptable/ Re-review	Unacceptable	
COMMENTS:	L					
5 The sanitizer in the receiving room of	lid not have end	ough water. This was corrected immed	diately by the esta	ıblishment (officials.	
7 Spider webs were observed in the re-	ceiving cooler.	This deficiency was corrected immed	iately by the estat	olishment o	fficials.	
7/9 There was a space under the door so by the contracted company was not suff					•	
28 The plastic felt down on the floor vertical molding room. The company scheduled	•	-	gloves and conti	nue to wor	k in the	
30 Oil spots were found on the ham in employee.	two cases in the	e receiving cooler. This was corrected	d immediately by	the establis	hment	
34, 35 Several dirty equipment (metal despite of a report of the proper task as deficiency requires employee training, pre-operational and operational sanitation	ecomplishment f which will be p	rom the pre-operational sanitation moderformed by the company. The govern	nitoring and verif	ication pers	sonnel. This	
43 There was no identification of ined correction by the company employees.			ng of hams. This	was schedu	iled for	
58 There is an incorrect statement on the Denmark. The establishment schedule			l are from Italy.	The origin (of pigs is from	
76. The FSIS auditor could find little levels of supervision by the central me corrective actions in the event that the	at inspection au	thority. It was not clear who would be	e responsible for t		•	
82. The establishment's HACCP prograpplicable regulatory requirements for sufficiently described and clarification	implementation	. Corrective actions to be taken when	n critical limits w	-	•	

FOOD SAPETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS						Langhirano	
FOREIGN PLANT REVIEW FORM	11-	29-01	Est. 758-L Langhiranese Pro	sciutti 3	COUNTRY Italy		
NAME OF REVIEWER Dr. Olo Urban		OF FORE	IGN OFFICIAL Stefano		EVALUATION Acceptable X Acc	ceptable/ review Unacc	ceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N =	Not Reviewed	O = Does not a	
1. CONTAMINATION CONTROL		Cross c	contamination prevention	28 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	handling and storage	30 M	Laboratory confirmation		
Chlorination procedures	02 O	Produc	t reconditioning	31 A	Label approvals		
Back siphonage prevention	03 A	Produc	t transportation	32 N	Special label clair	ns	59 O
Hand washing facilities	04 M	(d) E	STABLISHMENT SANITATION PROGR	AM	Inspector monito	ring	60
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	lules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equip	ment	62 O
Pestno evidence	07 A	Operat	ional sanitation	35 M	Processing record	ds	63 O
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 M		2. DISEASE CONTROL		Filling procedures	3	64 O 65 O
Temperature control	10 A	Anima	identification	37 O	Container closure	exam	66 O
Lighting	11 M	Antem	ortem inspec. procedures	38 O	Interim container	handling	67 O
Operations work space	12 A	Antem	ortem dispositions	39 O	Post-processing	handling	68 O
Inspector work space	13 A	Human	ne Slaughter	40	Incubation procedures		
Ventilation	14 A	Postm	ortem inspec. procedures	410	Process. defect actions - plant		
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing contro	ol - inspection	70
Equipment approval	16 O	Conde	mned product control	43 U	5. COMPLIANCE/E	CON. FRAUD CONTRO)r
(b) CONDITION OF FACILITIES EQUIPME	NT	Restric	cted product control	44 _A	Export product ic	lentification	72 A
Over-product ceilings	17 M	Return	ned and rework product	45 A	Inspector verifica	ntion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19 M	Resido	e program compliance	46 O	Single standard	······································	75 A
Other product areas (inside)	20 A	Samp	ling procedures	470	Inspection super	vision	7°U
Dry storage areas	21 A	Resid	ue reporting procedures	48 O	Control of securi	ty items	77 A
Antemortem facilities	22 O	Appro	val of chemicals, etc.	49 A	Shipment securit	Y	78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verificat	ion	79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	3	80 A
(c) PRODUCT PROTECTION & HANDLIN		1	oning trim	51 A	Imports		81 O
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 A	НАССР		82 M
Personal hygiene practices	26 A	1 -	dients identification	53 A			
Sanitary dressing procedures	27 O		ol of restricted ingredients	54 O			
ESIS FORM 9520-2 (2/93) REPLACES F	SIS FORM	9520-2 (11	901, WHICH MAY BE USED UNTIL EXHAUST	ED .	Designed on Particle	M PRO Saferres by Dakin	

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

Langhirano

FOREIGN PLANT REVIEW FORM (reverse)	11-29-01	Est. 758-L Langhiranese Prosciutti	S.R.L.	COUNTRY
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Drs. Allodi &			ceptable/ Unaccept
COMMENTS:				

- 4 Paper towel was found to continuously contacting piece of equipment. This deficiency was corrected immediately.
- 9 Insectocuters were observed over the product in several areas in the establishment. This was scheduled for correction by the establishment.
- 11 Inspection table and sufficient light were missing in the meat receiving room. This was scheduled for correction.
- 17 Flaking paint close to the product but not over it was observed in the salting room and drying room. This was scheduled for correction by the establishment management.
- 19/34 Plastic plates used for ham salting were not clean before the start of operation in the salting room. There was no immediate corrective action by the establishment or inspection service.
- 19/34 The conveyor belt was found with pieces of dry meat before operation in the receiving room. No corrective action performe either by the company or inspection service.
- 19/35 Clean and dirty plastic plates were not separated after the washing. No corrective action by the establishment or the inspectio service were observed.
- 30 Product (remains of hams) were observed on the wall in the drying room. No corrective action by the establishment was perfor during the audit.
- 34/35 The preoperational and operational sanitation deficiencies observed were not reported in the SSOP documents. This is going be corrected by the establishment. The SSOP preventive action was not performed and deficiencies observed during the audit were recorded in the SSOP records. The government inspector was performing pre-operational sanitation once a month and operational sanitation once a week.
- 43 Inedible barrels were used for storing edible product in the salting room. The corrective action observed was removal of inedible mark from the barrel by the consortium representative. The new edible container contained inedible product and equipment that ha not been washed The inedible product was not denatured in this establishment.
- 76. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to highe levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation. A portion of the corrective action was misplaced under monitoring activit and CCPs were not defined by number.

				4445		CITY			
U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND N	AME		CITY Migliarina Di Ca	ırpi		
FOREIGN PLANT REVIEW FORM		26/01	Est. 791 M/S Italcarni Soc. Coop. A.R.L	··		COUNTRY ITALY			
NAME OF REVIEWER Dr. Faizur R. Choudry	Dr. P	ierantoni	IGN OFFICIAL , Dr. Noe, & Dr. Emore Ve	zzani		ceptable/ review Unacce	eptable		
CODES (Give an appropriate code for each r A = Acceptable M = Margin			below) U = Unacceptable	N	= Not Reviewed	O = Does not ap	, , , , , , , , , , , , , , , , , , , 		
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 A	Formulations		()		
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A		
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confir	Laboratory confirmation			
Chlorination procedures	02 O	Produc	t reconditioning	31 M	Label approvals		58 A		
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label clair	ms	59 O		
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PRO	GRAM	Inspector monito	oring	60		
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	dules	61 O		
Establishments separation	06 A	Preope	rational sanitation	34 A	Processing equip	ment	62 O		
Pestno evidence	07 M	Operat	ional sanitation	35 A	Processing recor	ds	O 63		
Pest control program	08 A	Waste	disposal	36 A	Empty can inspection				
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	s	65 O		
Temperature control	10 A	Anima	l identification	37 A	Container closur	e exam	66 O		
Lighting	11 M	Antem	ortem inspec. procedures		Interim containe	r handling	67 O		
Operations work space	12 A	Anten	ortem dispositions	39 A	Post-processing	handling	68 O		
Inspector work space	13 A	Huma	ne Slaughter	40 A	Incubation proce	edures	O 69		
Ventilation	14 A	Postm	ortem inspec. procedures	1	Process. defect	actions plant	70 O		
Facilities approval	15 A	Postm	ortem dispositions	42 A	Processing cont	rol inspection	710		
Equipment approval	16 A	Conde	emned product control	43 U	5. COMPLIANCE/	ECON. FRAUD CONTR	₹OL		
(b) CONDITION OF FACILITIES EQUIPME	NT	Restri	cted product control	44 A		identification	72 A		
Over-product ceilings	17 A	Retur	ned and rework product	45 A	Inspector verific	ation	73 A		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	tes	74 A		
Product contact equipment	19 A	Resid	ue program compliance	46 A	Single standard		75 A		
Other product areas (inside)	20 A	Samp	ling procedures	47 A	Inspection supe	ervision	76 U		
Dry storage areas	21 A	Resid	ue reporting procedures	48 A	Control of secu	rity items	77 A		
Antemortem facilities	22 A	1 ''	oval of chemicals, etc.	49		rity	78 A		
Welfare facilities	23 A	Stora	ge and use of chemicals	50	Species verifica	ntion	79 C		
Outside premises	24 A		4. PROCESSED PRODUCT CONT		"Equal to" state	us	80 A		
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-b	oning trim	51	Imports		81		
Personal dress and habits	25 A	Bone	less meat reinspection	52 (HACCP		82 M		
Personal hygiene practices	26 A	Ingre	dients identification	53	0				
Sanitary dressing procedures	27 A	Cont	rol of restricted ingredien	ts 54	b				

	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY Migliarina Di Carpi
FOREIGN PLANT REVIEW FORM (reverse)	11/26/01	Est. 791 M/S Italcami Soc. Coop. A.R.L.	COUNTRY
NAME OF REVIEWER Dr. Faizur R. Choudry	NAME OF FORE Dr. Pierantoni	IGN OFFICIAL , Dr. Noe, & Dr. Emore Vezzani	ceptable/ review Unacceptable

- 07. Gaps at the bottoms of door in the deboning room and casing room were not sealed properly to prevent the entry of rodents and other vermin. Establishment officials ordered correction.
- 11. Light at the hog head inspection station was inadequate and was not shadow proof. Establishment officials ordered correction.
- 31. Product that contacted the floor (drop meat) was not reconditioned in a sanitary manner before being added to the edible product and facility for reconditioning drop meat was inadequate such as designated area with light, hand-washing, and sanitizing facility. Establishment officials ordered correction immediately.
- 43. Inedible product was not denatured/decharacterized or under security before shipping for rendering.
- 76. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective action in the even that the official veterinarian's performance did not meet requirements.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation: the HACCP plan had not been validated using multiple monitoring results; and the HACCP plan did not list the procedures to verify effective implementation and/or frequency of these procedures.

NOTE: The deficiencies listed above were not identified by either establishment or inspection personnel. Corrective action was not initiated until the need was identified by the FSIS auditor.

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U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		W DATE	ESTABLISHMENT NO. AND N	AME	CITY Paliano (PR)	
FOREIGN PLANT REVIEW FORM	11/	16/01	Est. 989-L Corte Buona S.P.A.	COUNTRY ITALY		
NAME OF REVIEWER Dr. Faiz Choudry & Dr. Oto Urban			eri, IIC & Dr. Pietro Noe		EVALUATION Acceptable Acceptable/ Re-review X Una	cceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			f below) U = Unacceptable	N =	= Not Reviewed O = Does not	
1. CONTAMINATION CONTROL		Cross o	contamination prevention	28 M	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	O2 O	Produc	t reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Produc	t transportation	32 A	Special label claims	59 ()
Hand washing facilities	04 A	(d) {	STABLISHMENT SANITATION PRO		Inspector monitoring	60 A
Sanitizers	o5 U	Effecti	ve maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preope	rational sanitation	34 U	Processing equipment	62 A
Pestno evidence	07 A	Operat	ional sanitation	35 U	Processing records	63 A
Pest control program	08 M	Waste	disposal	Empty can inspection	64 O	
Pest control monitoring	09 A		2. DISEASE CONTROL	Filling procedures		
Temperature control	10 A	Anima	l identification	Container closure exam		
Lighting	11 A	Antem	ortem inspec. procedures	4 -	Interim container handling	67 ()
Operations work space	12 A	Anten	ortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Huma	ne Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	410	Process. defect actions plan	t 70
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing control inspection	n 71 A
Equipment approval	16 A	Conde	emned product control	43 U	5. COMPLIANCE/ECON. FRAUD CON	TROL
(b) CONDITION OF FACILITIES EQUIPME	ENT	Restri	cted product control	44 O	Export product identification	72 A
Over-product ceilings	17 U	Retur	ned and rework product	45 N	Inspector verification	73 A
Over-product equipment	18 M		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 U	Resid	ue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Samp	ling procedures	470		76
Dry storage areas	21 A	Resid	ue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 A	1 ''	oval of chemicals, etc.	49 A		78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79 l
Outside premises	24 A		4. PROCESSED PRODUCT CONT	ROL	"Equal to" status	80
(c) PRODUCT PROTECTION & HANDLE	NG	Pre-b	oning trim	51 A	1	81
Personal dress and habits	25 A	Bone	less meat reinspection	52 O		82 U
Personal hygiene practices	26 M	Ingre	dients identification	53 A		
Sanitary dressing procedures	27 C	Cont	rol of restricted ingredien	ts 54		

FOREIGN PLANT REVIEW FORM (reverse)	11/16/01	ESTABLISHMENT NO. AND NAME Est. 989-L Corte Buona S.P.A.		CITY Paliano (PR) COUNTRY ITALY	
NAME OF REVIEWER Dr. Faiz Choudry & Dr. Oto Urban	NAME OF FORE Dr. Maestripid	 EIGN OFFICIAL eri, IIC & Dr. Pietro Noe		ceptable/ review X Unacceptable	

- 05. Sanitizer was not working during the operation in the processing room. Neither establishment nor GOI meat inspection officials took corrective action. This is a repeat deficiency from the last audit.
- 07. Door was not effectively shut in the product receiving room and cover over the vent was broken in the smoking room. Flies were observed in the processing and packaging rooms. Establishment officials ordered correction.
- 17 A. Dripping condensate, from overhead refrigeration units that were not cleaned/sanitized dialy, was falling in one cooler. There was no product underneath at the time of audit. B. Dripping condensate, from ceilings that were not cleaned/sanitized daily, was falling onto hams in the cooking and smoking rooms and also ceilings were observed with mildew. Neither establishment nor GOI meat inspection officials took corrective action. This is a repeat deficiency from the last audit.
- 18. Overhead ceilings in the processing room were observed with accumulation of pieces of fat, meat, and dirt.
- 19, 28. In the processing rooms: containers for edible product were found with grease, fat, and broken; conveyor belt for edible product, brine injection equipment, working tables, and molds for ham were found with fat and pieces of meat from previous days' operation. This was a repeat deficiency from the last audit.
- 26. Several employees were not observing good hygienic work habits to prevent product contamination such as: plastic packaging material was contacting floor during packaging; cartons were kept on the floor and dirty steel was kept on the working table.
- 34. 35 A. The daily pre-operational and operational sanitation monitoring deficiencies were not identified and any corrective actions taken were not documented by the establishment personnel and SSOP records did not reflect the actual sanitary conditions observed in the establishment. B. GOI meat inspection officials were not monitoring/verifying the adequacy and effectiveness of the pre-operational and operational sanitation SSOP. This was a repeat deficiency from the last audit.
- 43 A. Edible and inedible product containers were not identified to prevent possible cross-contamination and/or cross utilization. B. Inedible product was not denatured/decharacterized before leaving establishment. This was a repeat deficiency from the last audit.
- 76 A. The FSIS auditors could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements. B. GOI meat inspection officials were not providing daily adequate inspection coverage. Inspector was visiting establishment three times a week (the establishment was working five days per week) and the duration of visits was one hour.
- 79. Species verification testing was not carried out as required by FSIS.
- 80. Because of gross product contamination and lack of compliance with daily pre-operational and operational sanitation/equivalent sanitation programs and procedures, inadequate inspectional controls, and noncompliance with basic FSIS regulatory requirements of HACCP program, the status of this establishment is not equivalent to that required in the U.S. program. All the above deficiencies were discussed with Dr. Maestripieri, IIC, and Dr. Pietro Noe and they agreed to remove Establishment 989-L from the list of establishments eligible to export meat and meat products to the United States, effective November 16, 2001.
- 82. This establishment did <u>not</u> meet some the the FSIS basic regulatory requirements of the HACCP program. In addition, the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation: the hazard analysis had not been conducted or was not complete; the intended use of the product or end used had not been identified; there was not a HACCP plan for each product where a hazard had been identified; all hazards identified were not addressed by a CCP; there was not a critical limit and/or monitoring frequency for each CCP; there was no description of corrective action to be taken when a critical limit was exceeded; the HACCP plan had not been validated using multiple monitoring results; the HACCP plan did not list the procedures to verify effective implementation and/or frequency of these procedures; there were no records produced for monitoring of the HACCP plan CCPs, or the records did not show actual values and observations; and (12) pre-shipment document reviews were not being conducted by establishment officials.

NOTE: This establishment was unacceptable during the last audit in May, 2001.

NOTE: The deficiencies listed above were not identified by either establishment or inspection personnel. Corrective action was not initiated until the need was identified by the FSIS auditor.

PYTERNATIONAL PROGRAMS	۱.,	12.01	Est 1170 L Brandolan Samia	. CDI		
FOREIGN PLANT REVIEW FORM	12-	12-01	Est. 1170-L Brendolan Servic	e 2KT	COUNTRY Italy	
NAME OF REVIEWER Dr. Oto Urban		OF FORE	IGN OFFICIAL Iiz		EVALUATION Acceptable Acceptable/ Re-review Unac	cceptable
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N =	Not Reviewed O = Does not a	арріу
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations	55 O
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Produc	handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 O	Produc	reconditioning	31 A	Label approvals	58 M
Back siphonage prevention	03 O	Produc	t transportation	32 N	Special label claims	59 O
Hand washing facilities	04 M	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monitoring	60
Sanitizers	05 A	Effecti	Effective maintenance program 33 Pr		Processing schedules	Q e1
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equipment	62 O
Pestno evidence	07 A	Operat	Operational sanitation 35 M		Processing records	63 O
Pest control program	80 A	Waste	disposal	Empty can inspection	64	
Pest control monitoring	eo A		2. DISEASE CONTROL	Filling procedures	65 O	
Temperature control	10 A	Anima	Animal identification 37 O		Container closure exam	66 O
Lighting	11 A	Antem	Antemortem inspec. procedures 38		Interim container handling	67 O
Operations work space	12 A	Antem	ortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humar	ne Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	410	Process. defect actions - plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing control inspection	71 0
Equipment approval	16 O	Conde	mned product control	43 U	5. COMPLIANCE/ECON, FRAUO CONTR	OL.
(b) CONDITION OF FACILITIES EQUIPME	NT	Restricted product control 44 E		Export product identification	72 A	
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residu	e program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampl	ing procedures	470	Inspection supervision	7€ U
Dry storage areas	21 A	Reside	e reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Appro	val of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verification	79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLE	4G	Pre-be	oning trim	51 O	Imports	81 O
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 O	НАССР	82 M
Personal hygiene practices	26 A	1	dients identification	53 O		
Sanitary dressing procedures	27	Contr	ol of restricted ingredients	54 O		

FOREIGN PLANT REVIEW FORM (reverse)	12-12-01	Est. 1170-L Brendolan Service SRI	COUNTRY Italy
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Ivonne Ca		ceptable/ -review Unacceptable

- 4 The flipping top on waste receptacles was observed at the hand washing facilities across the establishment. This deficiency was corrected immediately by the establishment management.
- 34, 35 The government inspector was performing pre-operational sanitation once in 14 days and operational sanitation once a week. The SSOP corrective action was not specific enough and the preventive action needs to be included. This was scheduled for correction by the establishment management.
- 43 The edible plastic container was observed to be set on the floor in the slicing room. This deficiency was corrected immediately by the establishment management. The inedible product was not denatured in this establishment.
- 58 The establishment label approval indicates the European Union number not the one approved for the U.S.A. This was scheduled to be corrected by the establishment management.

76a The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.

- 76b Internal reviews were performed only four times per year.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation.

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS						Lesignanobagni	
FOREIGN PLANT REVIEW FORM	11-	28-01	Est. 1217 Stagionatura Prosci	rione	COUNTRY Italy		
IAME OF REVIEWER Dr. Oto Urban		OF FORE	IGN OFFICIAL Iodi	EVALUATION Acceptable Re-	ceptable/ Unacc	eptable	
CODES (Give an appropriate code for each of A = Acceptable M = Margin			U = Unacceptable	N =	Not Reviewed	O = Does not ap	ρρίγ
1. CONTAMINATION CONTROL		Cross contamination prevention A			Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	29 A	Packaging materi	als	56 A
Water potability records	01 A	Produc	t handling and storage	30 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	32 N	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION PROGRA	M	Inspector monito	ring	60 O
Sanitizers	05 A	Effecti	ve maintenance program	33 A	Processing sched	lules	61 O
Establishments separation	06 A	Preope	rational sanitation	34 M	Processing equip	ment	62 O
Pestno evidence	07 M	Operat	ional sanitation	35 M	Processing record	ds	63 O
Pest control program	80 A	Waste	disposal	36 A	Empty can inspection		
Pest control monitoring	09 M		2. DISEASE CONTROL		Filling procedures		
Temperature control	10 A	Anima	identification	37 O	Container closure	exam	66 O
Lighting	11,	Antem	ortem inspec. procedures	38 O	Interim container handling		67 O
Operations work space	12 A	Antem	Antemortem dispositions		Post-processing handling		68 O
Inspector work space	13 A	Humar	ne Slaughter	40	Incubation proce-	dures	69 O
Ventilation	14 A	Postm	ortem inspec. procedures	410	Process. defect a	ctions plant	70 O
Facilities approval	15 A	Postm	ortem dispositions	42 O	Processing contro	ol - inspection	71 O
Equipment approval	16	Conde	mned product control	43 U	5. COMPLIANCE/E	CON. FRAUD CONTRO	יר
(b) CONDITION OF FACILITIES EQUIPME	NT	Restric	cted product control	44 _A	Export product id	lentification	72 A
Over-product ceilings	17 M	Return	ned and rework product	45 A	Inspector verifica	ntion	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificate	es	74 A
Product contact equipment	19	i	e program compliance	46	Single standard		75 A
Other product areas (inside)	20 _A	Samp	ing procedures	470	Inspection super	vision	76 _U
Dry storage areas	21 A	Reside	ue reporting procedures	48 O	Control of securi	ty items	77 A
Antemortem facilities	22 O	Appro	val of chemicals, etc.	49 A	Shipment securit	Υ	78 A
Welfare facilities	23 A	Stora	ge and use of chemicals	50 A	Species verificat	ion	79 O
Outside premises	24 A		4. PROCESSED PRODUCT CONTROL		"Equal to" status	S	80 A
(c) PRODUCT PROTECTION & HANDLE	VG	Pre-be	oning trim	51 A	Imports		8 O A
Personal dress and habits	25 A	Bonel	ess meat reinspection	52 O	НАССР		82 M
Personal hygiene practices	26 A	1 -	dients identification	53 A			
Sanitary dressing procedures	27 _O	Conti	ol of restricted ingredients	54 O			
				_			-

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

FOREIĞN PLANT REVIEW FORM (reverse)	11-28-01	Est. 1217 Stagionatura Prosciutti T	`orione	COUNTRY Italy	
	NAME OF FORE Dr. Cesare Al			ceptable/ review	Unacceptable

- 7.9 Insectocutors were located over the product traffic areas in the receiving, drying and shipping rooms. This was scheduled for correction by the establishment.
- 17 The ceiling over the product was crumbling in two places in the drying room. Product was moved away from the affected area and this deficiency was scheduled for correction by the establishment officials.
- 34, 35 The government inspector was performing pre-operational sanitation twice a year and operational sanitation twice a week for the duration of the visit of one to two hours. The pre-operational preventive action was missing.
- 43 The inedible product was not denatured at this establishment.
- 76. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation.

INTERNATIONAL PROGRAMS	• •	02.01	E. 1222 I Describe	-:- 140	774	NI C D 4	Felino	
FOREIGN PLANT REVIEW FORM	12-	12-03-01 Est. 1223-L Prosciuttificio MOZZANI S.P.A.					COUNTRY Italy	
NAME OF REVIEWER Dr. Oto Urban		OF FORE Cesare Al	IGN OFFICIAL lodi			reptable/ Unacco	eptable	
CODES (Give an appropriate code for each $M = Margina$			l below) U = Unacceptable	e.	N =	Not Reviewed	O = Does not ap	ply
1. CONTAMINATION CONTROL		Cross o	contamination prevention	on 2	8 A	Formulations		55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipm	ent Sanitizing	1	A .	Packaging materi	als	56 A
Water potability records	01 A	Produc	roduct handling and storage A		X0 A	Laboratory confir	mation	57 A
Chlorination procedures	02 A	Produc	t reconditioning	3	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Produc	t transportation	3	32 N	Special label clair	ns	59 O
Hand washing facilities	04 A	(d) E	STABLISHMENT SANITATION P	ROGRAM		Inspector monitor	ring	60 O
Sanitizers	05 M	Effecti	ve maintenance program	m ³	33 A	Processing sched	ules	61 O
Establishments separation	06 A	Preope	rational sanitation	:	34 M	Processing equip	ment	62 O
Pestno evidence	07 A	Operat	ional sanitation		35 M	Processing record	is	63 O
Pest control program	08 A	Waste	Waste disposal			Empty can inspection		
Pest control monitoring	09 A		2. DISEASE CONTROL			Filling procedures		65 O
Temperature control	10 A	Anima	Animal identification			Container closure exam		
Lighting	11 _A	Antem	Antemortem inspec. procedures			Interim container handling		67 O
Operations work space	12 A	Antem	Antemortem dispositions			Post-processing I	nandling	68 O
Inspector work space	13 A	Humar	Humane Slaughter		40 O	Incubation proces	dures	69 O
Ventilation	14 A	Postm	ortem inspec. procedur	es	410	Process. defect actions plant		70 O
Facilities approval	15 A	Postm	ortem dispositions		42 O	Processing contro	ol - inspection	71 O
Equipment approval	16 O	Conde	Condemned product control 43 s. compliance/e		CON. FRAUD CONTRO)L		
6) CONDITION OF FACILITIES EQUIPME	π	Restric	cted product control		44 _A	Export product id	lentification	72 A
Over-product ceilings	17 A	Return	ed and rework product		45 A	Inspector verifica	ıtion	73 A
Over-product equipment	16 A	1	3. RESIDUE CONTROL	-		Export certificate	es .	74 A
Product contact equipment	19 _A	Residu	e program compliance		46 O	Single standard		75 A
Other product areas (inside)	20 _A	Samp	ing procedures		47 O	Inspection super	vision	76 _U
Dry storage areas	21 A	Resido	e reporting procedures		48 O	Control of security items		77 A
Antemortem facilities	22 O	Appro	val of chemicals, etc.		49 A	Shipment securit	Υ	78 A
Welfare facilities	23 A	Stora	ge and use of chemical	s	50 A	Species verificat	ion	79 O
Outside premises	24 A		4. PROCESSED PRODUCT CON			"Equal to" status	3	80 A
(c) PRODUCT PROTECTION & HANDLIN	ıG	Pre-be	oning trim		51 A	Imports		81 O
Personal dress and habits	25 A	Bonel	ess meat reinspection		52 A	НАССР	•	82 M
Personal hygiene practices	26 M	Ingre	dients identification		53 A			
Sanitary dressing procedures	27	Contr	ol of restricted ingredie	ents	54 O			

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

Felino

FOREIGN PLANT REVIEW FORM (reverse)	12-03-01	Est. 1223-L Prosciuttificio	MOZZANI S.P.A.	COUNTRY
NAME OF REVIEWER Dr. Oto Urban	NAME OF FORE Dr. Cesare Al			cceptable/ e-review Unacceptable

- 5 The water temperature in both sanitizers was below the required temperature of 82C in the deboning room. This deficiency was corrected immediately by the establishment officials.
- 26 The box with strings destined to be used for the edible product were stored on the floor. This deficiency was corrected immediately by the establishment management.
- 34, 35 The government inspector was performing pre-operational sanitation twice a year and operational sanitation once a week.
- 43 The inedible product was not denatured in this establishment.
- 76. The FSIS auditor could find little evidence that the official veterinarian in charge of the establishment was accountable to higher levels of supervision by the central meat inspection authority. It was not clear who would be responsible for the implementation of corrective actions in the event that the official veterinarian's performance did not meet requirements.
- 82. The establishment's HACCP program met the basic requirements, but the HACCP plan(s) did not address adequately the applicable regulatory requirements for implementation.